

# ALTO SHAAM®

## OPERATION & CARE MANUAL

FAE-55F  
Manual  
Control



FAE-55FS  
Solid State  
Control



## ELECTRIC FRYERS FAE-55F • FAE-55FS



**COOK/HOLD SERVE SYSTEMS by ALTO-SHAAM®**

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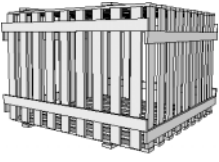
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# ALTO-SHAAM® — ELECTRIC FRYERS

## DELIVERY



The Alto-Shaam electric fryer has been thoroughly tested and inspected to insure only the highest quality unit is provided. When you receive your fryer, check for any possible shipping damage and report it at once to the delivering carrier. See *Transportation*

*Damage and Claims* section located in this manual.

The fryer, complete with unattached items and accessories, may be delivered in one or more packages. Check to ensure that all items have been received as standard with each unit.

Save all the information and instructions packed inside the cabinet. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing this fryer. Contact your local Alto-Shaam distributor if you have any questions concerning installation, operation and maintenance of this fryer.

**NOTE:** All claims for warranty must include the full model number and serial number of the cabinet.

## UNPACKING

1. Carefully remove the fryer from the carton.

**NOTE:** Do not discard the carton and other packaging material until you have inspected the fryer for hidden damage and tested it for proper operation.

2. Read all instructions in this manual carefully before starting installation of this fryer.

**DO NOT DISCARD THIS MANUAL.** This manual is considered to be part of the fryer and is to be given to the owner or manager of the business, or to the person responsible for training operators of the fryer. Additional manuals are available from your Alto-Shaam distributor.

3. Remove all protective plastic film, packaging materials and accessories from the fryer and the filter reservoir before connecting electrical power to the fryer. Store the accessories in a convenient place for future use.

### Components:

Filter reservoir, 1 ea.  
Filter leaf, 1 ea.  
Oil filter suction tube O-ring, 4 ea.  
Fry basket, 1 ea.  
Lift cradle, 1 ea.  
Fry pot lid, 1 ea.

### Accessories:

Filter powder, 1 box  
High temp. brushes, 2 ea.  
Stainless steel shovel, 1 ea.  
Cleanout dowel, 1 ea.  
Street elbow, 1-1/4" NPT, 1 ea.  
Drain pipe, 1-1/4" NPT x 12", 1 ea.  
Literature package, 1 ea.

## SPECIFICATION INFORMATION

### MODEL FAE-55F or FAE-55FS

1. Shortening Capacity: ...55 lb (25kg)
2. Chicken (fresh) .....30 lb (13kg)
3. Chicken (frozen) .....25 lb (11kg)
4. Phase Options: .....**3 phase only**
5. Line Frequency: .....50/60 Hz
6. Controls: .....Manual or Solid State

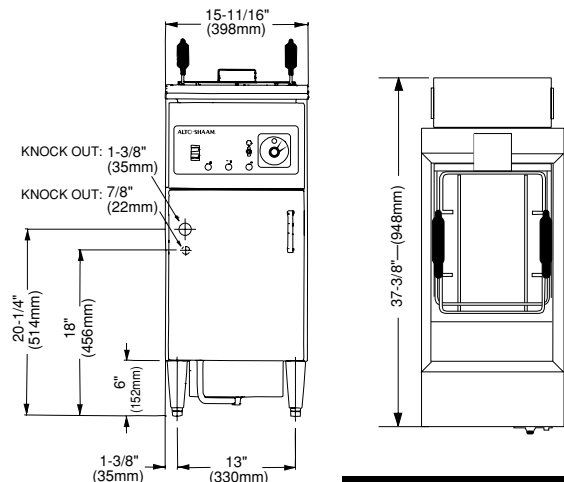


### Electrical Specifications

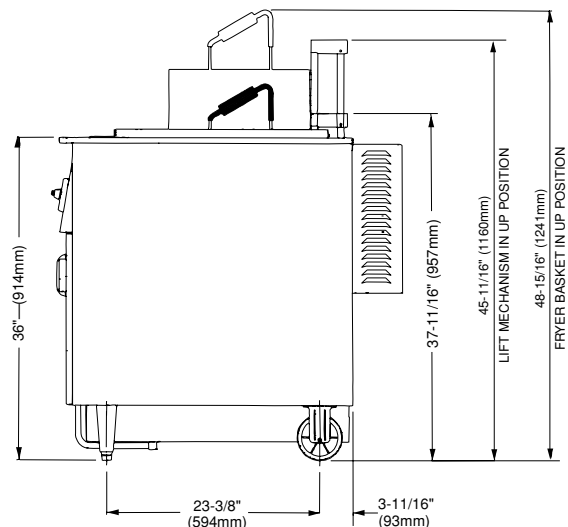
VAC	kW	Amps per Line Three Phase
208V	17.0	47.8 per line
240V	17.0	41.0 per line
380-415	17.4	L1-26.0, L2&L3-24.0



**ENSURE POWER SOURCE MATCHES  
VOLTAGE STAMPED ON UNIT  
IDENTIFICATION TAG**



### DIMENSIONS



## SAFETY PROCEDURES

Knowledge of proper procedures is essential to the safe operation of electrically energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols are used throughout this manual.



Used to indicate the presence of a hazard which will cause severe personal injury, death, or substantial property damage in the event the statement is ignored.



Warning used to indicate the presence of a hazard which can cause personal injury and possibly death, or major property damage, in the event the statement is ignored.



Caution is used to indicate the presence of a hazard which will or can cause minor personal injury or property damage in the event the statement is ignored.



Used to indicate the presence of an electrical hazard which will or can cause personal injury or property damage in the event the statement is ignored.

**NOTE** Used to notify personnel of installation, operation or maintenance information which is important, but not hazard related.

## PRECAUTIONS & GENERAL INFORMATION

1. This fryer is intended to deep fry food products for human consumption. No other use is authorized or recommended.
2. This fryer is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations, and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.
3. This fryer is equipped with an oil filtration system which is designed to filter hot liquid shortening **ONLY**. Water, cleaning agents, or other liquids will damage the filter pump.
4. This piece of equipment is made in the USA and has American size hardware.
5. Any trouble shooting guides, component views, or parts lists included in this manual are for general reference only, and are intended for use by qualified technical personnel.
6. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdowns, notices and labels must remain with the appliance if it is sold or moved to another location.

## EQUIPMENT SET-UP PROCEDURES

1. Set up the fryer on a firm, level, non-combustible surface **ONLY**. Verify local codes for requirements. Concrete, tile, terrazzo, or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
2. **Leveling:** Verify that the fryer sits firmly on both casters and on both legs. With a spirit level, check that the fryer is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the fryer.

## INSTALLATION & ELECTRICAL INFO

1. Installation and start up should be referred to the local Alto-Shaam distributor. Installer must complete the warranty registration/fryer checkout form, and record fryer installation particulars on the back of this manual.
2. Verify that this fryer installation is in compliance with the specifications listed in this manual and with local code requirements. This is the responsibility of the installer.
3. Certain codes require fryers to be restrained with a cable or other restraint device. It is the responsibility of the installer to check with the authority having jurisdiction in order to ascertain the applicability of this requirement to this specific fryer installation.
4. Refer to the nameplate on the front of the fryer. Verify the electrical service power. Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed.



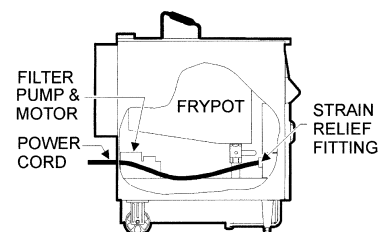
### ELECTRICAL SHOCK HAZARD

Electrical connections must be made by a licensed electrician. Electrical shock will cause death or serious injury.

**NOTE:** Wire gauge, insulation type and temperature rating, as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

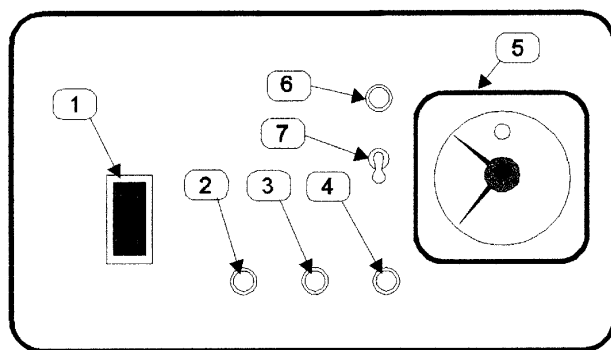
5. The fryer is shipped from the factory wired for 3Ph electrical service. ***This fryer is not approved for conversion to single phase. Converting to single phase will void the warranty and invalidate the UL certification.***

**IMPORTANT:** Field wiring must be routed and secured away from the fry pot, tubing, and filter pump and motor. Field wiring must allow access to the rear of the fryer for cleaning and for access to the oil filter pump motor reset button and to the lift motor lubrication point.  
*See illustration.*

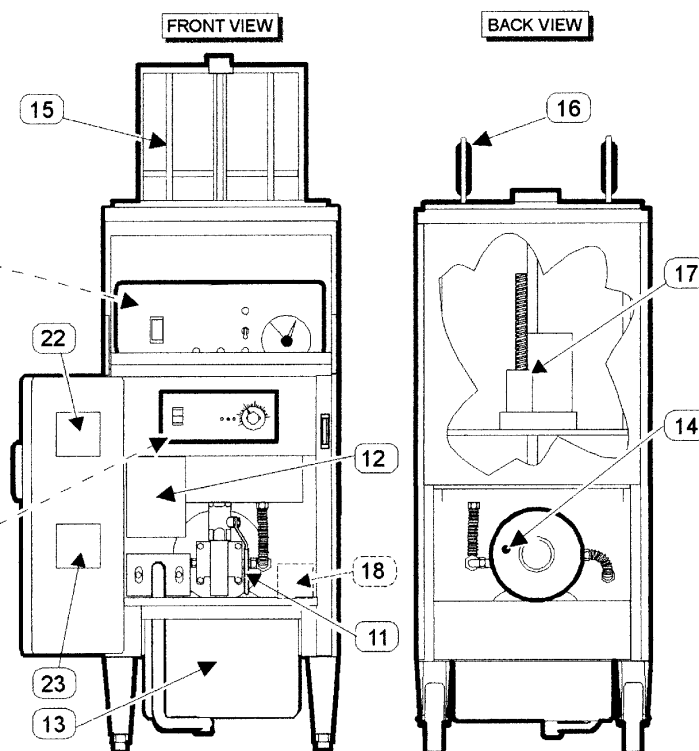
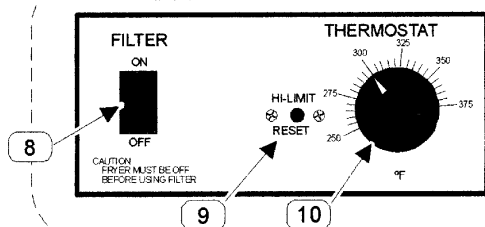


# MANUAL CONTROL • FAE-55F FEATURES & OPERATING CONTROLS

UPPER CONTROL PANEL



LOWER CONTROL PANEL



## 1. POWER SWITCH (FRYER-OFF-FILTER)

FRYER position turns ON the fryer and power light and turns OFF the filter pump. Heating elements are energized and regulate to the temperature set on the control thermostat (#10). OFF position turns OFF the fryer and de-energizes the lower panel filter pump switch (#8). FILTER position energizes the lower filter pump switch (#8) and turns OFF the fryer.

## 2. POWER LIGHT (AMBER)

When lit, indicates fryer is energized.

## 3. HEAT LIGHT (AMBER)

When lit, indicates heating element is energized. Light turns OFF when oil has reached temp preset on control thermostat.

## 4. COOK LIGHT (AMBER)

When lit, indicates the timer (#5) is ON and the basket (#15) is lowered.

## 5. TIMER

Controls the lift cradle and the buzzer. Timer is started by pressing the red button in the center of the knob. When the red button is pressed, the lift cradle lowers. The red pointer on the dial shows time remaining. When timer reaches "0", buzzer sounds and lift cradle raises.

## 6. BUZZER LIGHT (AMBER)

When lit, indicates buzzer switch (#7) is turned ON and buzzer circuit is active.

## 7. BUZZER SWITCH

Activates the buzzer circuit. When turned ON and timer has reached "0", buzzer will sound until buzzer switch is turned OFF or timer is activated.

## 8. FILTER PUMP SWITCH (ON-OFF)

Causes the oil to be filtered and pumped back into the fry pot. The power switch (#1) must be in the FILTER position for the filter pump switch to operate.

## 9. HI-LIMIT THERMOSTAT

Provides over temperature protection by de-energizing the heating elements if the oil temperature exceeds the factory-set limit. Reset must be performed manually. Allow the oil to cool below 300°F (149°C), then firmly press the red button on the lower control panel.

## FIRE HAZARD



The hi-limit thermostat is a fire protection device. If tripping persists, clean debris from the space between the hi-limit bulb and the element to enhance oil flow and facilitate reset. Otherwise, contact your authorized service agency for repair. DO NOT attempt to bypass or hold in the button of the hi-limit thermostat, or a fire may occur.

## 10. TEMPERATURE CONTROL THERMOSTAT

Controls the oil temperature from 250°F (121°C) turned fully counter-clockwise to 375°F (191°C) when turned fully clockwise.

## 11. DRAIN VALVE HANDLE

Opens and closes the drain valve. To open, rotate the handle until it points down. To close, rotate the handle to the horizontal position.

## 12. POWER OUTLET BOX

Contains the electrical service connection terminal block.

## 13. OIL FILTER RESERVOIR

Holds the filter screen.

## 14. FILTER PUMP MOTOR RESET BUTTON (located at the rear of the motor)

The filter pump motor is equipped with an overheating protection device. Reset must be performed manually. Allow the motor to cool for approx. 15 minutes, then press the red button.

## 15. LIFT CRADLE

Raises and lowers fry basket.

## 16. FRY BASKET

Sits on the lift cradle and holds product to be cooked. Raised and lowered by the lift cradle.

## 17. LIFT MOTOR

Raises/lowers lift cradle. Accessible for lubrication thru the access plate in back panel.

## 18. DRIP PAN

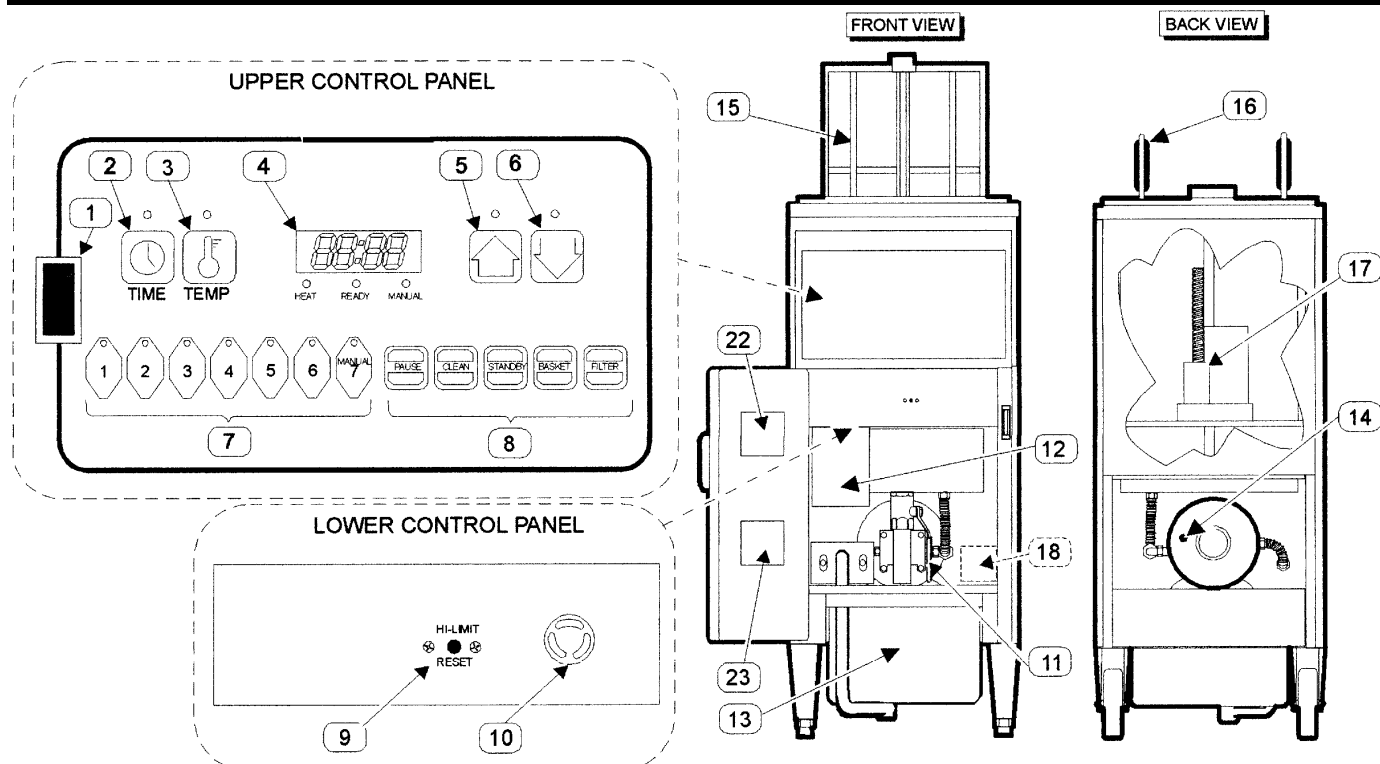
Gathers fluids that accumulate on the top of the fryer section of ventilator hood model VAE-55F.

## 22. ELECTRICAL DIAGRAM

Installation and troubleshooting (for qualified technicians).

## 23. IDENTIFICATION TAG

Identifies manufacturer, model, serial number, electrical.



**1. POWER SWITCH (FRYER-OFF-FILTER)**

FRYER position turns ON the fryer and power light and turns OFF the filter pump. Heating elements are energized and regulate to the temperature set on the selected MENU key (#7). OFF position turns OFF the fryer and de-energizes the lower panel filter pump switch (#8). FILTER position energizes the lower filter pump switch (#8) and turns OFF the fryer.

**2. TIME KEY**

Used to check and set menu times.

**3. TEMP KEY**

Used to check and set menu temperatures.

**4. READOUT**

LED display of various data and functions.

**5. UP ARROW KEY**

Used to raise fry basket and raise program settings.

**6. DOWN ARROW KEY**

Used to lower fry basket and lower program settings.

**7. MENU KEYS**

Used to begin a menu time/temperature cycle. Keys 1-6 are programmable for time and temp. Key 7 is available for individually set time/temp cook cycles.

**8. FUNCTION KEYS**

Used to perform the functions of Pause, Clean, Standby, Basket (raise/lower), and Filter (warning/acknowledge).

**9. HI-LIMIT THERMOSTAT**

Provides over temperature protection by de-energizing the heating elements if the oil temperature exceeds the factory-set limit. Reset must be performed manually. Allow the oil to cool below 300°F (149°C), then firmly press the red button on the lower control panel.

**FIRE HAZARD** • The Hi-Limit Thermostat is a fire protection device. If tripping persists, clean debris from the space between the hi-limit bulb and the element to enhance oil flow and facilitate reset. Otherwise, contact your authorized service agency for repair. **DO NOT** attempt to bypass or hold in the button of the hi-limit thermostat, or a fire could occur.

**10. SONALERT**

Audible alarm to signal end of a cook cycle and other programmed functions.

**11. DRAIN VALVE HANDLE**

Opens and closes the drain valve. To open, rotate the handle until it points down. To close, rotate the handle to the horizontal position.

**12. POWER OUTLET BOX**

Contains the electrical service connection terminal block.

**13. OIL FILTER RESERVOIR**

Holds the filter screen.

**14. FILTER PUMP MOTOR RESET BUTTON** (located at the rear of the motor)

The filter pump motor is equipped with an overheating protection device. Reset must be performed manually. Allow the motor to cool for approx. 15 minutes, then press the red button.

**15. LIFT CRADLE**

Raises and lowers fry basket.

**16. FRY BASKET**

Sits on the lift cradle and holds product to be cooked. Raised and lowered by the lift cradle.

**17. LIFT MOTOR**

Raises/lowers lift cradle. Accessible for lubrication thru the access plate in back panel.

**18. DRIP PAN**

Gathers fluids that accumulate on the top of the fryer section of ventilator hood model VAE-55FS.

**22. ELECTRICAL DIAGRAM**

Installation and troubleshooting (for qualified technicians).

**23. IDENTIFICATION TAG**

Identifies the appliance manufacturer, model and serial number, and electrical rating.



## PREPARATION PRIOR TO OPERATION

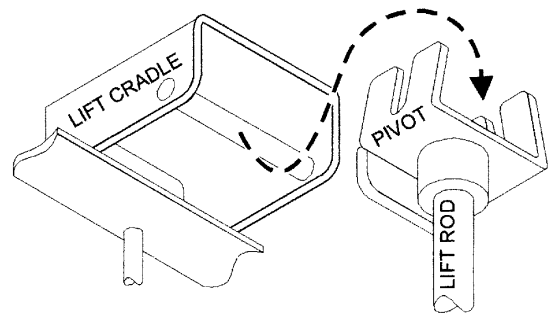
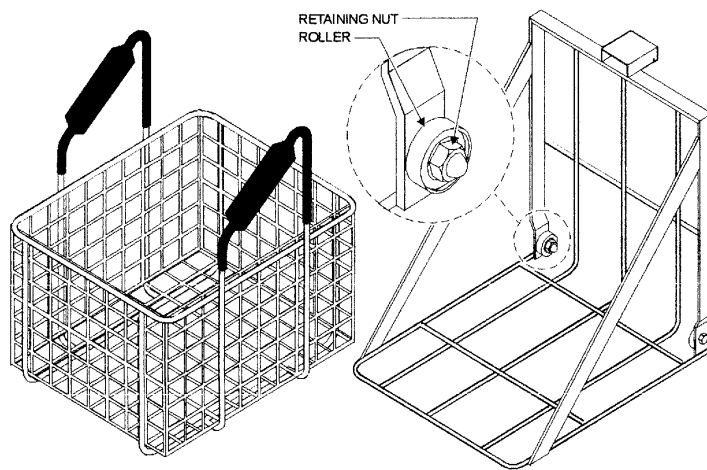
### 1. CLEANING:

Prior to leaving the factory, the fryer is tested for proper operation with peanut oil. After testing is complete, the oil is removed but oil residue remains. Therefore, it is necessary to clean the fry pot before filling it with fresh oil. See *Cleaning the Fryer* section in this manual.

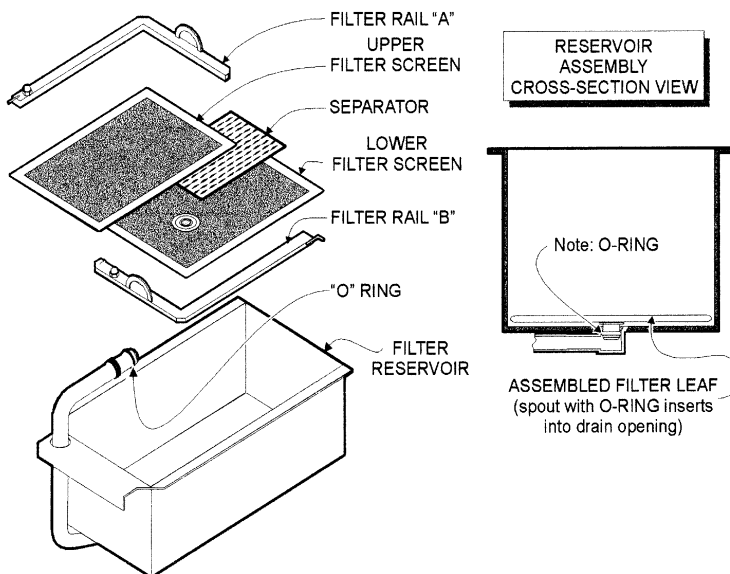
### 2. Examine the cradle rollers. Adjust or tighten as required.

Lubricate the rollers with vegetable oil. **DO NOT** operate the fryer unless the cradle rollers are in place and rotating freely. Serious damage to the fry pot will result if the rollers are missing or do not rotate freely.

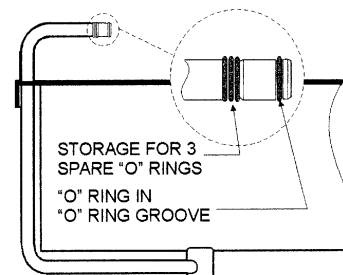
### 3. Install the lift cradle onto the cradle pivot. Set the fry basket on the lift cradle.



### 4. Install the filter leaf into the filter reservoir. Suction tube O-rings are shipped from the factory installed on the suction tube. Examine to verify one O-ring is in the groove closest to the end of the tube. Install the assembled filter reservoir into the fryer.



O-RING for the filter reservoir suction tube, and up to three spare O-RINGS, are stored as shown:



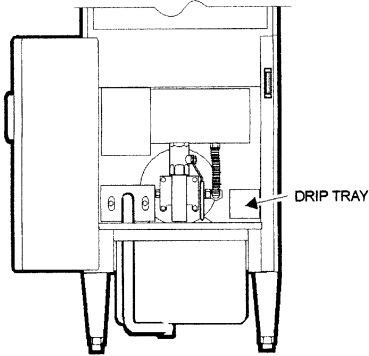


## PREPARATION PRIOR TO OPERATION

### 5. For Ventilator Hood models • VAE-55

Install the drip pan into the mounting bracket behind the fryer door at the lower right front of the fryer.

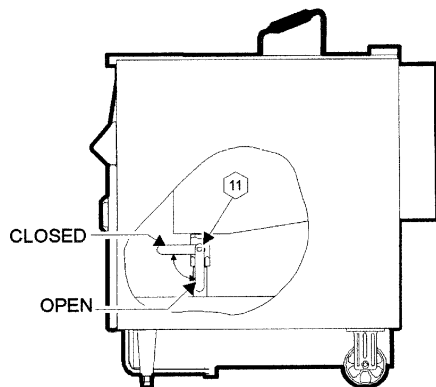
If drip pan is not installed, oil will drip onto the floor which could cause slipping or falling.



#### **SLIPPING & FALLING HAZARD • SPILLED OIL**

Do not operate unless the drip pan is installed. Oil will drip onto the floor and falls will result. Death or serious injury may result from slipping and falling in spilled oil.

6. Close the drain valve lever by turning the lever up to the horizontal (closed) position.



#### **SLIPPING & FALLING HAZARD • SPILLED OIL**

Close the drain valve before filling with oil. If the drain valve is open, oil poured into the kettle will drain into the filter reservoir or onto the floor. Oil spills will occur, and death or serious injury could result by slipping in oil.

7. Fill the fry pot to the COLD OIL LINE in the fry pot with room temperature commercial quality shortening. This requires 55 lbs. of liquid shortening.

Damage caused by attempts to pump anything other than shortening in the liquid state is not covered by warranty.

**IMPORTANT:** This fryer is designed for liquid shortening ONLY. Remember to fill the fryer to the COLD OIL LINE with fresh shortening prior to turning the power switch to the FRYER position.



Emptying the fryer without oil covering the elements will cause serious damage. This damage will not be covered by warranty.

8. Check operation of fryer and all controls. See *Operating Instructions* section in this manual.

9. **DETERMINE MAXIMUM LOAD WEIGHT:** For operational safety, it is very important to determine the maximum load weight for the specific operation. This can be accomplished by starting out with small loads and gradually increasing to the largest load size which allows a complete cook cycle without oil foaming out of the fry pot.

#### **POTENTIAL FOR OIL OVERFLOW**

→The weight of product which can be safely cooked in this fryer will vary with oil level, product moisture content, oil temperature, and other various conditions. See *Determine Maximum Load Weight* above.



→Failure to observe this warning will result in hot oil release from the fryer. Hot oil causes severe burns on contact.



#### **PRE-HEATING THE FRYER**

1. Make sure fry pot is filled with liquid cooking oil to the COLD OIL LINE inscribed on the inside of the fry pot.
2. Open the door to access the lower control panel, and set the thermostat to the desired cooking temperature. Close door.
3. Set the power switch to FRYER. The power light and heat light will turn ON. The heat light will cycle ON and OFF with the heating elements. When the heat light first goes OFF, the fryer is up to temperature and ready to cook the product.

#### **SET THE COOK TIMER AND LOAD PRODUCT**

1. Set the timer to the desired cooking time. Unless the timer is reset, it will automatically return to the last time setting when the red button is pressed.
2. **Frozen Product:** Set the basket on the lift cradle. Load frozen product into the basket. Press the red button on the timer to lower the basket into the fry pot.
3. **Fresh Product:** Set the basket on the lift cradle. Press the red button on the timer to lower the basket into the fry pot. Manually drop each piece of fresh product into the hot oil, just above the oil level to minimize splattering. *Always use protective clothing, such as insulated gloves, to protect against hot oil burns.*

#### **BURN HAZARD • HOT OIL SPLATTER**

Hot oil can cause serious burns on contact.  
Wear protective clothing when cooking.



#### **COOK CYCLE AND BUZZER**

1. When an audible alarm is desired at the end of the cook cycle, turn the buzzer switch ON after the timer has been started. The buzzer light will turn ON.

**NOTE:** If the buzzer switch is turned ON before the basket is lowered, the buzzer will sound until the lift cradle is down.

2. At the end of the cook cycle, the basket will raise, and the buzzer will sound until the buzzer switch is turned OFF or until the next cook cycle is started.
3. Use the plastic-coated handles of the basket to remove the basket of cooked product from the lift cradle. Serve or dispense cooked product as required.





## A. PROGRAMMING THE KEY FUNCTIONS

As each control panel key is pressed, a "beep" will sound. The illuminated indicator for each key will light whenever the key is pressed, and while the function associated with that key is active.

### FRYER-OFF-FILTER

Allows the fryer to be placed in a normal cook mode (FRYER), an oil-filtering mode (FILTER), or turned OFF.

### TIME

Controls time functions.

### TEMP

Controls temperature functions. Data can be read on the solid state readout.

### HEAT

Is lit whenever the burners are energized.

### READY

Is lit when the oil is at the programmed temperature.

### MANUAL

Is lit whenever MENU key 7 is selected.

### ARROW

Up and down keys control the basket lift (after pressing the BASKET key), and are used to scroll through program settings.

### MENU keys 1 thru 7

Allow a choice of six (or seven) pre-programmed time/temp settings. The solid state control is shipped from the factory with all seven MENU keys programmed to ZERO time and 325°F (165°C on units shipped to Europe).

➤MENU keys 1 and 2 incorporate a feature that will inform the operator when to "drop" the wings and drumsticks during the cooking cycle. The "drop" feature will allow cooking breasts and thighs longer than the wings and drumsticks by audibly beeping, and displaying "drop" on the readout. Your fryer installer can program this feature into your control upon request.

➤MENU key 7 is unprogrammed so that special or a one-of-a-kind product may be programmed any time. Any time the fryer is ON, press and hold the TIME key and MENU key 7 at the same time. Press the UP or DOWN arrow until the desired time is displayed. If this MANUAL feature is not desired, MENU key 7 may be programmed in the identical

fashion to MENU keys 1 thru 6.

➤Any selected MENU key can be cancelled by pressing and holding for 3 seconds.

*To program the control for cooking your product, first determine the cooking time and temperature required to cook that product. Each MENU key may be programmed for a different time and temperature, depending upon the requirements of each menu item. It is the sole responsibility of the end user to determine the time and temperature requirements of each menu item, and to program each MENU key to the determined time and temperature in order to insure completely and safely cooked product.*

## B. TO PROGRAM MENU TIMES & TEMPERATURES

1. Make sure fry pot is filled with shortening to the COLD OIL LEVEL line inscribed on the inside of the fry pot. Do not overfill or underfill the fryer.
2. Set the power switch to FRYER. After 10 seconds, the readout will display "preheat" followed by the number of the menu currently selected (the indicator of the selected menu key will be lit). Press TEMP to verify the programmed temperature setting of that menu. Press any MENU key to change to that menu.
3. Enter the programming mode by pressing and holding TIME and TEMP for 3 seconds, until the beep sounds and "prog" is displayed on the readout.

Program MENU key 1 for the pre-determined cook time by pressing and holding TIME and Menu key 1 at the same time. Scroll to desired time by pressing UP or DOWN arrow until the desired time is displayed on the readout.

Program MENU key 1 for the pre-determined cook temperature by pressing and holding TEMP and MENU key 1 at the same time. Scroll to the desired temp by pressing UP or DOWN arrow until the desired temperature is displayed on the readout. Range is 200°F to 375°F (93°C to 191°C).

## SOLID STATE CONTROL OPERATING INSTRUCTIONS

### CONTINUED.....

4. Program MENU keys 2 thru 6 in the same manner. MENU key 7 can be programmed, or left as a "manual" menu key.

**NOTE:** Only MENU key 7 can be programmed while another MENU is cooking.

5. Exit the programming mode by pressing and holding TIME and TEMP keys for 1 second. The readout will display "00:00" or "Preheat".
6. Be sure to record which MENU key corresponds to which menu item or product to be cooked.

### C. USING THE FUNCTION KEYS

#### PAUSE

Halts the time countdown while any menu is running and time remaining is displayed on the readout. Allows user to raise the basket to inspect the product in the middle of a cook cycle. Time remaining is frozen until the PAUSE key is pressed again.

##### TO USE:

- While a menu is running, press and hold the PAUSE key for 5 seconds until a beep sounds and the red indicator illuminates.
  - Raise the basket to inspect the product by pressing the BASKET key and UP arrow key.
  - Resume cooking the product by pressing the BASKET key and the DOWN arrow.
  - Resume the time countdown by pressing the PAUSE key.
- TO CHANGE TIME REMAINING WHILE IN PAUSE:
- This option uses the near-instant programming feature of the MENU 7 "manual" key. Press and hold the TIME key plus MENU 7 key at the same time.
  - Scroll in a new time remaining with the UP or DOWN arrow keys. Release all keys. Press and hold the lit MENU key for 3 seconds. Display will read "00:00". Lower the basket by pressing the BASKET key followed by the DOWN arrow key. Press the "manual" MENU 7 key. The basket will rise when the display reads "00:00".
  - If the original menu time or temperature must be adjusted, see *Programming Procedure* section on preceding page.

#### CLEAN

Puts the fryer into the cleaning mode by setting the temperature to approximately 200°F (94°C), which is just below the boiling point of water.

**TO USE:** See *Cleaning* instructions in this manual.

#### STANDBY

Puts the fryer into a "standby" mode for off-peak periods when the fryer is not needed, but when it is not desirable to perform a complete oil cool down. This economy function allows the oil temperature to cool to 275°F (135°C) when the fryer is not in use, but it is not desirable to turn the fryer off.

##### TO USE:

- While no menu is running and the display reads "00:00", press and hold the STANDBY key until a "beep" sounds and the red indicator illuminates.
- To resume cooking after being in standby mode, press and hold the STANDBY key until a "beep" sounds. The heating elements will be energized. Fryer is ready for use when the READY light illuminates.

#### BASKET

Allows the UP and DOWN arrow keys to raise or lower the basket.

##### TO USE:

- Press and release the BASKET key. The red indicators over the BASKET key and UP and DOWN arrow keys will light. Press and release either arrow key. The indicator for the selected arrow key will light.
- All keys will be inactive for the 10 seconds of the raise/lower cycle. This key is only active in the PREHEAT and PAUSE MODES, or when "00:00" is displayed.

#### FILTER

Acknowledges a filter alarm. The filter alarm is programmed to sound after a preset number of cook cycles. This is factory set to ZERO cycles. Your fryer installer can alter the number of cycles upon request.

##### TO USE:

- When the cycle count reaches the preset number, a "beep" will sound. Press and release the FILTER key to cancel the alarm and reset the filter load counter to "0". See *Filtering Oil* section in this manual.

### D. PREHEAT THE FRYER

Press a MENU key. If the oil temperature has not reached the programmed temperature, the readout will display "preheat" followed by the menu key number, and the HEAT indicator will light. When the oil has reached the programmed temperature, the READY indicator will light, a "beep" will sound 5 times, and the readout will display "00:00". The readout will normally display the time remaining. To display the oil temperature of the lit menu item press TEMP key.

### E. TO COOK PRODUCT

1. Press MENU key 1 thru 6 for the desired menu item. When the oil reaches the programmed temperature for that MENU key, the READY light will go ON, the HEAT light will to OFF, and five "beeps" will sound.
2. **FROZEN PRODUCT:** Set the BASKET on the lift cradle in the raised position. Load frozen product into the basket. Lower the basket by pressing BASKET key, then DOWN arrow. When the basket is fully down, start the time cycle by pressing the appropriate MENU key. The basket will raise automatically (and the 10 second buzzer will sound) at the end of the timed cycle.
3. **FRESH PRODUCT:** Set the empty basket on the lift cradle in the raised position. Lower the basket by pressing BASKET, then DOWN arrow. Manually drop each piece of fresh product into the hot oil just above the oil level to minimize splattering. *Always use protective equipment, such as insulated gloves, to protect against hot oil burns.* For chicken, drop thighs and breasts first, followed by drumsticks, then wings. Start a timed cycle by pressing the MENU key you have programmed with the desired settings.
4. Use the plastic-coated handles of the basket to remove the basket of cooked product from the lift cradle.

**NOTE:** MENU keys 1 and 2 can incorporate a feature that "beeps" and displays "drop" on the readout to inform when to "drop" the wings and drumsticks. The installer can program this feature into your control upon request.

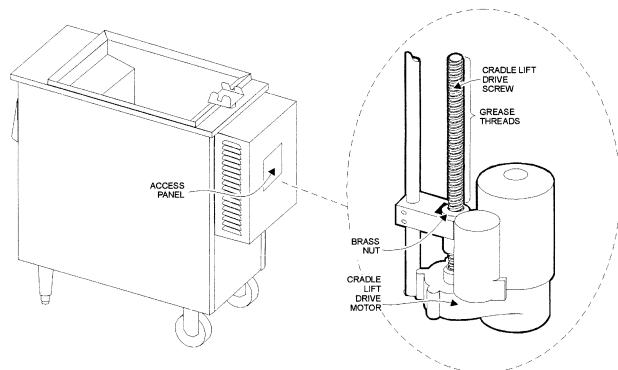
## MAINTENANCE

### A. CRADLE LIFT ASSEMBLY LUBRICATION

Failure to keep the cradle lift screw properly lubricated will result in premature wear of the brass lift nut. Wear caused by lack of proper lubrication is NOT covered by warranty.



*Disconnect the fryer from electrical power before lubricating the cradle lift drive screw. The lift motor could start unexpectedly, causing serious injury if power is not disconnected.*



1. Disconnect the fryer from electrical power.
2. Open the rear access panel. Coat the exposed threads of the cradle lift screw with moly (molybdenum disulfide) grease.
3. Close the access panel and restore electrical power.
4. Recommended frequency is "as required" or at a minimum of every six months. Lubricate the cradle lift screw immediately if a grinding or rubbing noise is heard when the basket is raising.

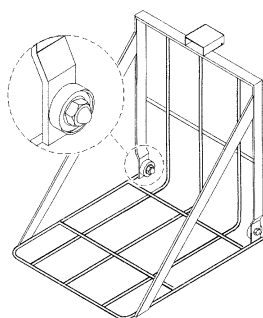
### B. CRADLE ROLLER ASSEMBLIES



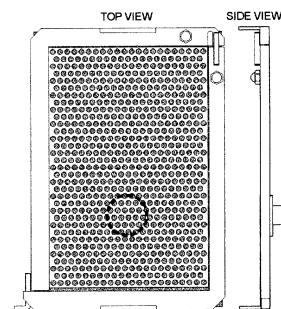
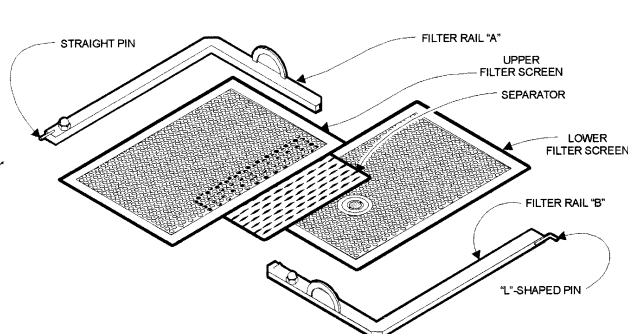
#### **SLIPPING & FALLING HAZARD • SPILLED OIL**

Do not use cradle if the rollers do not spin freely. Replace rollers immediately if they are frozen. Oil spill may occur, and serious injury may result by slipping in oil.

1. **DAILY:** Rinse the cradle with cold water and use a mild, abrasive pad to clean off any debris.
2. Thoroughly flush the bearings in the rollers with hot water (under the faucet or with a spray nozzle). Rinse and dry.
3. Check the rollers to be sure they roll freely. Check the bearing nuts. **KEEP THEM TIGHT!**



**NOTE:** *If rollers are frozen or found to not spin freely after being thoroughly cleaned, replace them immediately. Smooth operation of the rollers is essential to the life of the fry kettle. Worn rollers can wear grooves thru the frypot. Damage by frozen rollers is not covered by warranty.*



### C. FILTER LEAF ASSEMBLY

Clean the filter leaf after each day's filtration, or as needed to return oil promptly to the kettle. *Make sure all oil is pumped into the fry pot before proceeding.*

1. Open the fryer door and slide the filter reservoir forward to remove it. Remove the filter leaf from the reservoir.
2. *Daily cleaning of filter leaf assembly:* Scrape off any debris and clean with a hot water rinse. Drain, and air dry overnight.
3. *Weekly cleaning (or as needed) of filter leaf assembly:* Disassemble the filter leaf by separating the two side rails at the joint with the straight pin. Scrape any debris off, clean with a hot water rinse, and air dry overnight.
4. Assemble the screen with the separator installed between the two screens. Verify that the O-ring is in place on the suction tube on the bottom screen. See diagram in *Preparation Prior to Operation* section in this manual.
5. Slide the screens into side rail B (L-shaped pin). Note that the handle will point away from the suction tube on the bottom screen. Hook side rail A over the pin on side rail B and work the screens into side rail A until the straight pin on side rail A is held by the bump on side rail B.
6. Inspect the filter leaf in the filter reservoir with the suction tube firmly into the filter reservoir drain hole.
7. Install the O-ring on the filter suction tube for damage. Using one of the spare O rings in the suction tube groove, replace the O ring if it is cut, cracked or scuffed.
8. Install the filter reservoir into the fryer. Make sure the O-ring closest to the end of the suction tube is firmly seated in the suction line receptacle.



#### **BURN HAZARD • HOT OIL SPLATTER**

→ Do not remove filter reservoir when it contains hot oil. Always remember to wear insulated gloves – or allow the oil and the reservoir time to cool.

→ Hot oil quickly heats the reservoir. Serious burns could result.

## FILTERING OIL

**IMPORTANT:** Filtering the cooking oil helps to ensure the quality of the food product. Careful observation of the finished food product will help you determine your optimal filtering frequency.  
*Example: Filter the oil after each six loads of fresh breaded product.*

### BURN HAZARD • HOT OIL SPLATTER



- Protective clothing and gloves must be worn during the filtering process. Hot oil may splatter resulting in serious injury.
- The fryer filtration system is designed to filter hot liquid shortening **ONLY**. Water, cleaning agents, or other liquids will damage the filter pump.
- **DO NOT** attempt to filter cold oil (less than 300°F or 149°C).
- **DO NOT** store oil in the filter reservoir overnight, or other extended periods.
- **DO NOT** attempt to pump cold oil. The filter pump will not pump cold oil through the filter leaf. Pumping cold oil will result in premature failure of the filter pump.

1. Press the power switch to the OFF position.
2. Remove and examine the filter reservoir. *Make absolutely certain that no water exists in the bottom of the pan.* Verify that the filter leaf is properly installed, and that the suction tube O-ring is in place and in good condition. Install the filter reservoir assembly into the fryer, making sure the suction tube is properly seated in the suction receptacle.



### BURN HAZARD

The filter reservoir may be hot. Wear insulated gloves or allow the filter reservoir to cool before touching it.

**IMPORTANT:** Do not leave the fryer unattended during the filtering process. Continuously monitor the oil level in the reservoir to avoid overflowing the reservoir and spilling oil on the floor.

3. Filter powder absorbs acids and other contaminants in the cooking oil, allowing the cooking oil to be used for a longer period of time before it must be replaced. Carefully and slowly add the contents of one package of filter powder to the oil in the fry pot. Stir in the powder with the "I" shaped brush.

4. Slowly rotate the drain valve lever to the OPEN position. The oil will drain from the kettle. If the kettle does not drain, unplug the drain by using the wood cleanout dowel provided with the fryer. Unplug the drain by pushing the dowel down through the drain hole in the bottom front center of the kettle.

### BURN HAZARD



- Protective clothing and insulated gloves must be worn when cleaning the kettle with the hi-temp brush and when unclogging the drain with the wood cleanout dowel. The kettle will be hot, hot oil may splatter, and serious injuries may result.
  - Never attempt to remove the filter reservoir when it is full of hot oil. Serious burns could result from any hot oil spill.
5. Press the power switch to the FILTER position. The filter pump will circulate the oil through the filter leaf, returning it to the kettle.
  6. Using the high temperature brush supplied with the fryer, brush and scrape down the fry pot sides and bottom to loosen crumbs and flush them from the fryer.
  7. Be aware that filter powder and crumbs will accumulate on the filter leaf. If the oil is slow to return to the fry pot because of a plugged filter leaf, use the stainless steel shovel supplied with the fryer to scoop the debris from the filter leaf top surface. See *Cleaning Instructions* in this manual.
  8. When filtering is complete (5 to 7 minutes of pump running with the drain valve open), rotate the oval drain valve handle to the CLOSED position.
  9. When bubbles begin to appear in the oil being pumped into the fry pot, wait approximately 15 seconds. Then press the power switch to the OFF position.
  10. Service the filter leaf after each day's filtration, or as needed to return oil promptly to the kettle.

**IMPORTANT:** Verify that all oil has been returned to the kettle at the end of the filtering cycle.

## DISCARDING USED OIL

**IMPORTANT:** The following instructions for discarding old oil from this fryer are to be disregarded if you possess a Mobile Oil Caddy. This manual oil pump/removal system allows you to hand pump the used oil directly from the fry pot into the Mobile Oil Caddy. You may then pump the oil into the oil disposal drum by reversing the pump rotation.

**REMEMBER** - Always and without fail, allow the oil to cool, prior to pumping the oil into the Mobile Oil Caddy. *HOT OIL WILL BURN YOU.*



### **BURN HAZARD • HOT OIL**

Oil must cool to 120°F (49°C) or cooler before draining oil from the fryer for disposal. Normal operation temperature of the fryer is 375°F (191°C). Death or serious injury will result from contact with hot oil.



### **SLIPPING & FALLING HAZARD • SPILLED OIL**

- Do not use the filter reservoir to discard oil.
- Do not fill disposal container more than 1/2 full.
- Do not leave fryer unattended when draining oil. Oil spills may occur. Death or serious injury can occur from slipping and falling in spilled oil.



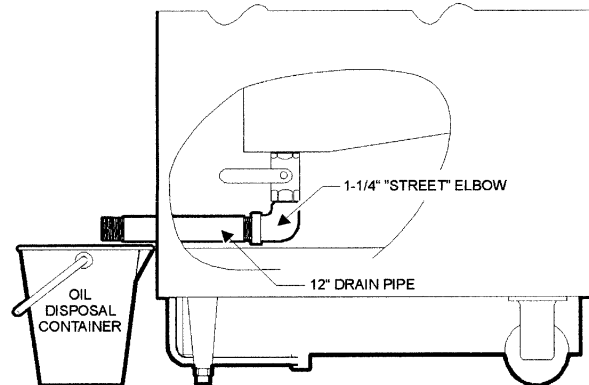
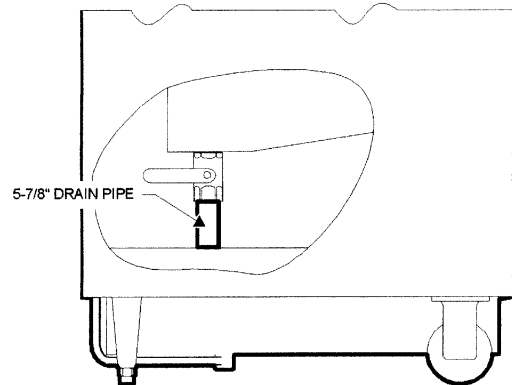
### **BURN HAZARD • FILTER RESERVOIR**

When removing the filter reservoir after filtering oil, wear insulated gloves, or allow it time to cool. The hot oil will quickly heat the reservoir. Serious burns could result from touching the hot filter reservoir with bare hands.

## DISCARDING USED OIL WITHOUT USING THE MOBILE OIL CADDY

1. Press the power switch to OFF and allow the oil to cool to 120°F (49°C) or less, before attempting to drain the oil from the fryer.
2. Using suitable gloves, remove the 1-1/4 NPT x 5-7/8" drain pipe from the drain valve. Store this item in a convenient place.
3. Screw the 1-1/4 NPT x street elbow that was supplied with the fryer into the drain valve. Loosen it just enough to point forward.
4. Screw the 1-1/4 NPT x 12" drain pipe into the elbow. Hand tight is sufficient.

5. Place a suitable metal oil disposal container under the drain pipe.
6. Slowly turn the drain valve lever down toward the OPEN (vertical) position. Fill the container no more than 1/2 full. Close the drain valve and allow the oil to finish draining from the drain pipe before removing the container. Dump the used oil into your waste oil container. Continue this process until the kettle is empty.
7. Close the drain valve by rotating the drain valve lever up to the CLOSED (horizontal) position.
8. Using suitable gloves, unscrew the 1-1/4 NPT x 12" drain pipe from the elbow. Unscrew the elbow from the drain valve. Store these items in a convenient place.



9. Reinstall the 1-1/4 NPT x 5-7/8" drain pipe into the drain valve.
10. Clean up any spilled oil.

**IMPORTANT:** Remember to fill the fryer to the COLD OIL LINE with fresh liquid shortening prior to turning the power switch to the FRYER position. Energizing the fryer without oil covering the elements will cause serious damage. Damage due to operating the fryer without oil covering the elements is NOT covered by warranty.



## CLEANING THE FRYER

### KETTLE CLEANING INSTRUCTIONS

(After discarding old oil)

#### HOT BOIL OUT METHOD

(Use low foaming commercial fryer cleaner only.)

#### SLIPPING AND FALLING HAZARD • SPILLED OIL



Do not store oil in the filter reservoir while cleaning the kettle. If cleaning solution is accidentally drained into the filter reservoir oil will spill on the floor. Death or serious injury may result from slipping and falling in spilled oil.

1. Press the power switch to the OFF position.
2. Discard old oil. Refer to *Discarding Used Oil* instructions in this manual.
3. Fill the fry pot to the COLD OIL FILL LINE with cold water.

#### BURN HAZARD • HOT WATER SPLATTER



- Turn thermostat to lowest temperature setting (fully counter-clockwise).
- Only use low foaming commercial fryer cleaner. Follow container instructions and warnings.
- Do not leave fryer unattended while boiling out kettle.
- If water foaming occurs, be prepared to press power switch to OFF. Boiling water may splatter resulting in serious injuries.

4. For **FAE-55F Model**, press the power switch to the FRYER position. Allow the water to come to a full boil, then press the power switch to OFF. When the boiling ceases, slowly add and stir in the low foaming commercial fryer cleanser. Stir until the cleanser is completely mixed with the water using the high temperature brush supplied with the fryer.

Press the power switch to FRYER. When the water begins to boil, press to OFF. When the boiling subsides, again press the power switch to FRYER. Repeat this procedure (i.e., FRYER-boil-OFF) continuously for at least 15 minutes.

For **FAE-55FS Model**, press the power switch to the FRYER position. Wait 10 seconds, then press and hold CLEAN button for six seconds until a "beep" sounds and "BOIL" is displayed. Slowly add the low foaming commercial fryer cleanser to the water. Stir until the cleanser is completely mixed with the water using the high temperature brush supplied with the fryer.

5. For **FAE-55F**, allow the cleaning solution to set for 30 minutes with the power switch in the OFF position.

For **FAE-55FS**, time displayed is elapsed time. When the display reads "1:30", press the power switch to the OFF position. Allow the solution to cool to a safe temperature.

6. To exit Clean mode, turn power switch OFF. With the power switch in the OFF position, drain the cleaning solution.

**NOTE:** For safe handling if using a metal container, allow the solution to cool to 120°F or below. Always safely dispose of used cleaning solution as required by local ordinances.

7. Rinse the kettle thoroughly with clean, warm water. Drain into the same container as used to dispose of the cleaning solution.

**IMPORTANT:** NEVER turn the filter pump ON with anything other than commercial quality liquid shortening in the filter reservoir. Water will cause severe oil splatter, damage the pump, and contaminate the cooking oil.

## CLEANING THE RESERVOIR

Clean the reservoir only when empty. The filter reservoir and filter leaf should be cleaned after each day's filtration, or as needed to return oil promptly to the kettle.

1. Remove the empty filter reservoir from the fryer. Clean the filter reservoir and the filter leaf components using a hot water rinse. Let dry overnight, or dry with a non-abrasive cloth.

#### BURN HAZARD • FILTER RESERVOIR



When removing the filter reservoir after filtering oil, wear insulated gloves, or allow it time to cool. The hot oil will quickly heat the reservoir. Serious burns could result from touching the hot filter reservoir with bare hands.

2. Rinse the reservoir thoroughly with clean, warm water to remove all residue. Be sure to flush out the filter reservoir suction tube. Tip the filter reservoir upside down and allow all water to drain from the reservoir and suction tube.
3. Dry all parts thoroughly with a non-abrasive cloth.
4. Assemble and reinstall the filter leaf and filter reservoir. Refer to *Preparation Prior to Operation* section in this manual.

## DAILY CLEANING OF FRYER



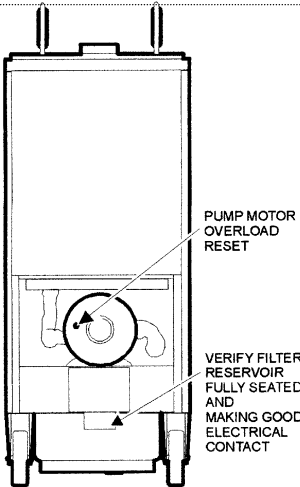
As required, wash the exterior of the fryer with warm water, mild soap or detergent, and a clean, non-abrasive cloth. Dry with a clean, non-abrasive cloth.

## WARNING • SOAP USE

Any components of the fryer that come in contact with the liquid shortening should NOT be cleansed with soap or detergent. If this does happen, rectify the situation by rinsing these parts with a mild vinegar/water solution (2 teas. vinegar per 1 gal. water). Then, rinse again thoroughly with clear water, and dry with a clean, non-abrasive cloth.


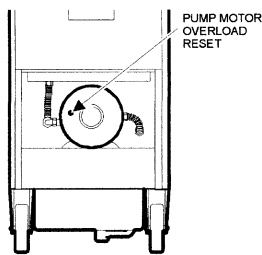



# TROUBLESHOOTING • FAE-55FS • SOLID STATE CONTROL

PROBLEM	REMEDY
<p><b>FRYER WILL NOT HEAT WHEN POWER SWITCH IS IN FRYER POSITION</b></p> <p><b>DISPLAY not lit.</b></p>	<p>→Check the service power breaker. Reset if tripped. If breaker continues to trip, contact a licensed electrician to repair field wiring (if that is the cause), or contact an authorized service agency.</p>
<p><b>DISPLAY LIT, READY indicator lit, HEAT indicator not lit.</b></p>	<p>→Fryer is at programmed temperature. Display reads "00:00". Check programmed temperature by pressing TEMP key. If programmed temperature is too low, adjust temperature or select another menu key. (See <i>Operating Instructions for Solid State Control</i>, in this manual).</p> <p>→Fryer is in CLEAN mode. If CLEAN indicator is lit and display reads "boil", press power switch to the OFF position, wait 10 seconds, then press power switch back to the FRYER position.</p> <p>→Fryer is in STANDBY mode. If the STANDBY indicator is lit, press STANDBY key for 3 seconds until a beep sounds. Press and release a MENU key to resume cooking.</p> <p>→If the above instructions do not solve problem, contact an authorized service agency for repair.</p>
<p><b>DISPLAY not lit, HEAT indicator lit.</b></p>	<p>→Check the hi-limit thermostat. Reset by firmly pressing the hi-limit reset button on the lower control panel until it "clicks".</p>
<p><b>DISPLAY LIT, HEAT indicator lit, hi-limit thermostat not "tripped"</b></p>	<div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p><b>FIRE HAZARD/HOT OIL</b></p> <p>The hi-limit thermostat is a fire protection device. If tripping persists, clean the space between the hi-limit bulb and the element to enhance oil flow and facilitate reset. Otherwise, contact your authorized service agency for repairs. Do not attempt to bypass or hold in the button of the hi-limit thermostat, or a fire may result.</p> </div> </div> <p>→Probable cause is a damaged internal component. Contact an authorized service agency.</p>
<p><b>CRADLE LIFT WILL NOT LOWER - or - CRADLE LIFT WILL NOT RAISE</b></p>	<p>→Cradle lift must be lowered manually, but will raise automatically at the end of a cook cycle. During the period between cook cycle, in the PAUSE mode or during PREHEAT, the cradle lift is lowered by pressing BASKET key, then DOWN arrow, and raised by pressing BASKET key, then UP arrow.</p> <p>→The lift motor has a 10 second delay (after an up or down command is entered) until it will accept another command. The lift motor is de-energized during a cook cycle.</p> <p>→At the end of a cook cycle, when the time remaining on the readout reaches 00:00, the cradle lift should raise.</p> <p>→If the cradle lift does not behave as described above, probable cause is a damaged control, an internal adjustment or one or more damaged internal components. Contact a factory authorized service agency for repair.</p>
<p><b>FILTER PUMP WILL NOT RUN</b></p>	<p>→Verify that the power switch (upper control panel) is in the FILTER position.</p> <p>→Press the red reset button on the filter pump motor, accessible on the back of the fryer. If the pump motor continues to trip out, or if no other cause is apparent for the pump's failure to run, contact a factory authorized service agency.</p> <div style="display: flex; align-items: center;"> <div style="margin-right: 20px;">  <p><b>BURN HAZARD • HOT OIL SPLATTER</b></p> <p>Protective clothing and gloves must be worn whenever servicing the filter during the filtering cycle. Hot oil may splatter which could result in serious injury.</p> </div> <div>  </div> </div> <p style="text-align: center;">continued.....</p>

**NOTE: Any servicing or adjustment which requires the removal of any cover or other protective panel must be performed by a factory authorized service agency.**

# TROUBLESHOOTING • FAE-55F • MANUAL CONTROL

PROBLEM	REMEDY
<b>FRYER WILL NOT HEAT</b> <b>Power light NOT ON.</b>	<p>→Check the service power breaker. Reset if tripped. If breaker continues to trip, contact a licensed electrician to repair field wiring (if that is the cause) or contact an authorized service agency.</p> <p>→Check the hi-limit thermostat. Reset by pressing the hi-limit reset button on the lower control panel until it "clicks".</p> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p><b>FIRE HAZARD/HOT OIL</b></p> <p>The hi-limit thermostat is a fire protection device. If tripping persists, clean debris from the space between the hi-limit bulb and the element to enhance oil flow and facilitate reset. Otherwise, contact your authorized service agency for repairs. Do not attempt to bypass or hold in the button of the hi-limit thermostat, or a fire may result.</p> </div> </div>
<b>Power light ON;</b> <b>Heat light NOT ON.</b>	<p>→Check setting of temperature control thermostat. If turning the thermostat fully clockwise (i.e., to a higher temp) does not turn the heat light ON, and also cause the oil to heat, or if the control thermostat calibration is significantly incorrect, contact an authorized service agency.</p>
<b>Power Light ON;</b> <b>Heat Light ON.</b>	<p>→Probable cause is a damaged internal component. Contact an authorized service agency.</p>
<b>CRADLE LIFT WILL NOT LOWER - or - CRADLE LIFT WILL NOT RAISE</b>	<p>→Verify that the timer is set to time other than 0. When the red button in the center of the timer is pressed, the cradle lift should lower.</p> <p>→When the timer reaches 0, the cradle lift should raise.</p> <p>→If the cradle lift does not behave as described above, probable cause is an internal adjustment, or one or more damaged internal components. Contact an authorized service agency.</p>
<b>FILTER PUMP WILL NOT RUN</b>	<p>→Verify that the power switch (upper control panel) is in the FILTER position. On FAE-55F, also verify that the filter pump switch (lower control panel) is in the ON position.</p> <p>→Press the red reset button on the filter pump motor, accessible on the back of the fryer. If the pump motor continues to trip out, or if no other cause is apparent for the pump's failure to run, contact a factory authorized service agency.</p> <div style="text-align: right;">  </div>
<b>OIL NOT RETURNING TO FRY POT DURING FILTER CYCLE</b>	<p>The surface of the filter leaf may become clogged with crumbs or other debris. If this happens:</p> <p>→Turn OFF the drain valve handle and press the power switch OFF.</p> <p>→Using appropriate gloves, carefully and very slowly slide the filter reservoir out approximately 6". Gently run the stainless steel shovel across the surface of the filter leaf and scrape the crumbs toward the rear. Carefully and very slowly slide the filter reservoir back into place, making sure the suction tube is properly seated in the receptacle.</p> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p><b>BURN HAZARD/HOT OIL SPLATTER</b></p> <p>Protective clothing and gloves must be worn whenever servicing the filter during the filtering cycle. Hot oil may splatter which could result in serious injury.</p> </div> </div>
<b>FILTER PUMP WILL NOT PUMP - or -PUMPS AIR DURING FILTERING.</b>	<p><i>Bubbles in the oil while filtering and/or a failure of the pump to achieve or maintain prime indicate that air is entering the suction side of the pump.</i></p> <p>→Examine the suction tube O-ring. A damaged or improperly seated O-ring can cause the filter pump to lose suction. This will result in a failure to filter the oil, and in a failure of the oil to be returned to the fry pot. Replace suction tube O-ring if it is missing, cracked, distorted, or scuffed.</p> <p>→Verify that the suction tube is fully seated in the suction line receptacle.</p>

**NOTE: Any servicing or adjustment which requires the removal of any cover or other protective panel must be performed by a factory authorized service agency.**

## TROUBLESHOOTING • FAE-55FS • SOLID STATE CONTROL

### PROBLEM

### REMEDY

**OIL NOT RETURNING TO FRY POT DURING FILTER CYCLE**

The surface of the filter leaf may become clogged with crumbs or other debris. If this happens:  
 → Turn OFF the drain valve handle and press the power switch OFF.  
 → Using appropriate gloves, carefully and very slowly slide the filter reservoir out approximately 6". Gently run the stainless steel shovel across the surface of the filter leaf and scrape the crumbs toward the rear. Carefully and very slowly slide the filter reservoir back into place, making sure the suction tube is properly seated in the receptacle.

**FILTER PUMP WON'T PUMP - or - PUMPS AIR DURING FILTERING**

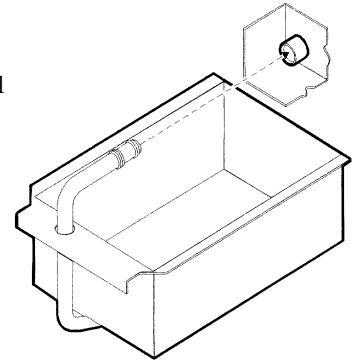
*Bubbles in the oil while filtering, and/or a failure of the pump to achieve or maintain prime indicate that air is entering the suction side of the pump.*

→ Examine the suction tube O-ring. A damaged or improperly seated O-ring will cause the filter pump to lose suction. This will result in a failure to filter the oil, and in a failure of the oil to be returned to the fry pot. Replace suction tube O-ring if it is missing, cracked, distorted, or scuffed.  
 → Verify that the suction tube is fully seated in the suction line receptacle.



#### **BURN HAZARD • HOT OIL SPLATTER**

Protective clothing and gloves must be worn whenever servicing the filter during the filtering cycle. Hot oil may splatter which could result in serious injury.



**NOTE:** Any servicing or adjustment which requires the removal of any cover or other protective panel must be performed by a factory authorized service agency.

### SERVICE PARTS LIST

Use only factory authorized service parts and replacement filters.

Contact the Alto-Shaam factory for advice.

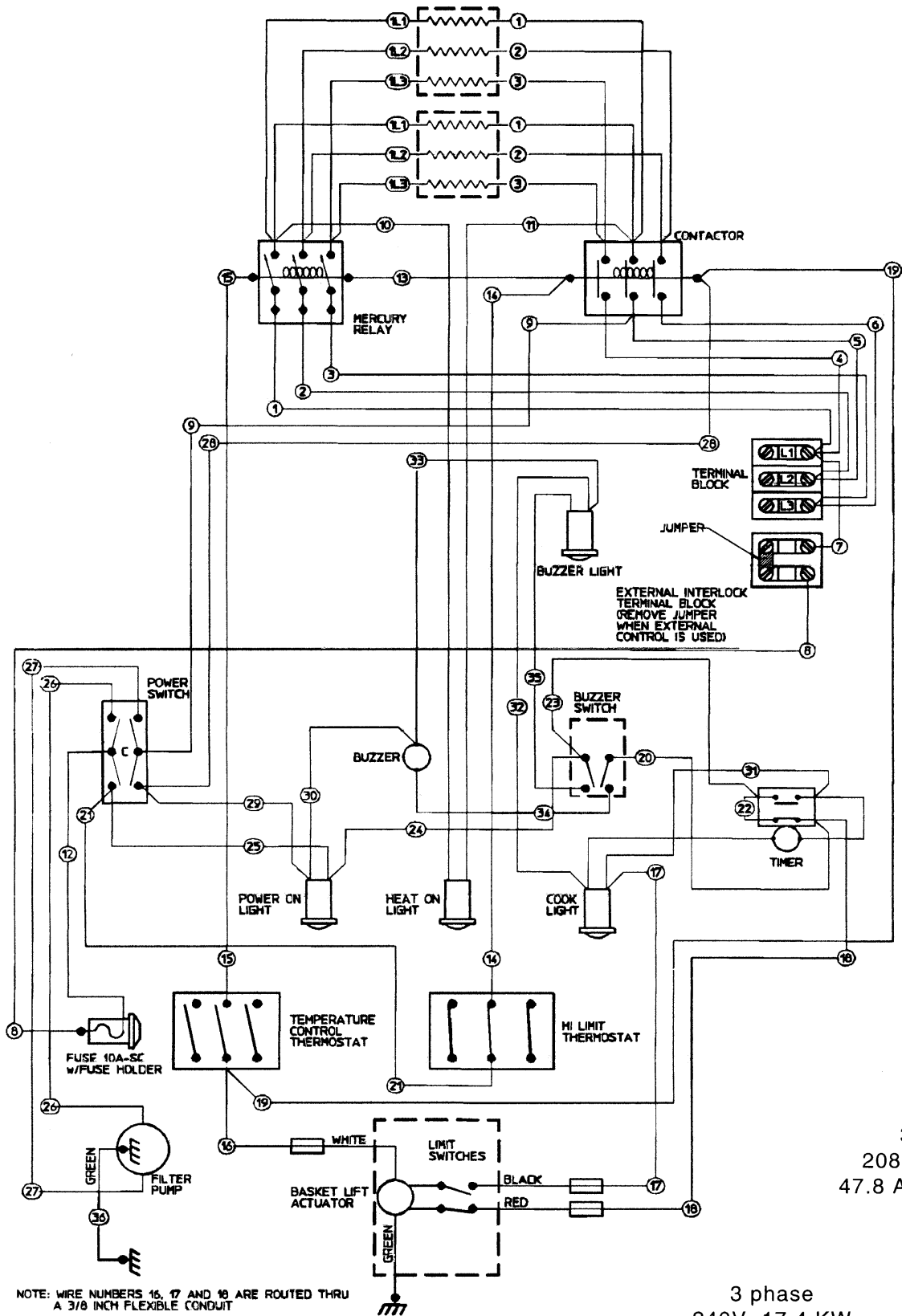
#### **Fryer Accessories**

Basket  
 Lift Cradle  
 Brush, heating element cleaning  
 Flavor Saver oil filter powder (45pk)  
 Mobile Oil Disposal Caddy  
 Paddle, stirring chicken  
 Brush, fry pot cleaning  
 Drip pan  
 Filter leaf assembly  
 Stainless steel shovel  
 Kettle cover

#### **Maintenance Items**

Lube, molybdenum disulfide  
 O-ring, suction tube  
 Dowel, cleaning  
 O-ring, filter leaf

# FAE-55F WIRING DIAGRAM



NOTE: WIRE NUMBERS 16, 17 AND 18 ARE ROUTED THRU  
A 3/8 INCH FLEXIBLE CONDUIT  
WIRE NUMBERS 26, 27, AND 36 ARE ROUTED THRU  
A 3/8 INCH FLEXIBLE CONDUIT

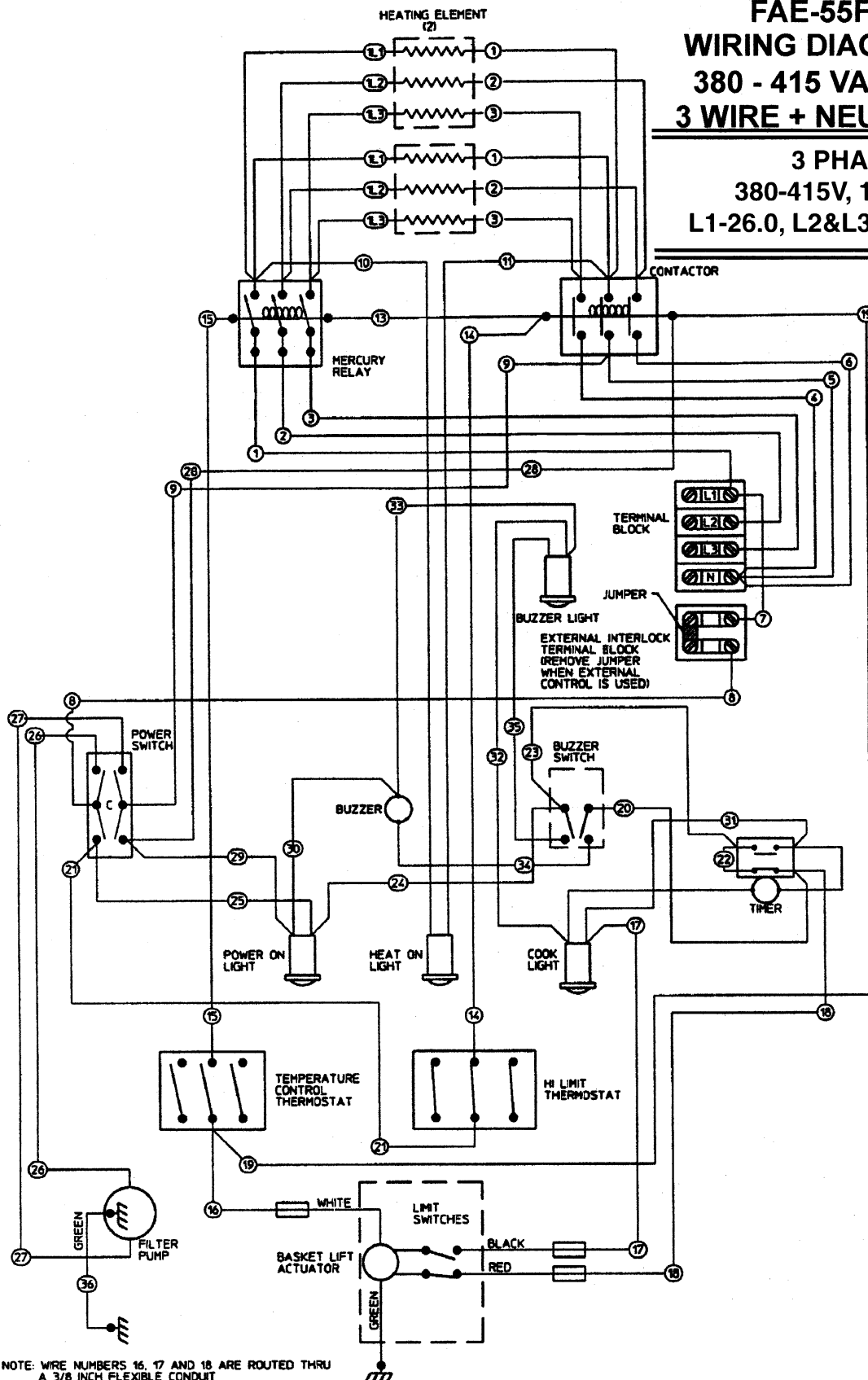
3 phase  
208V, 17.0 KW  
47.8 AMPS per line

3 phase  
240V, 17.4 KW  
L1-26.0, L1&L2- 24.0 AMPS

DRAFT

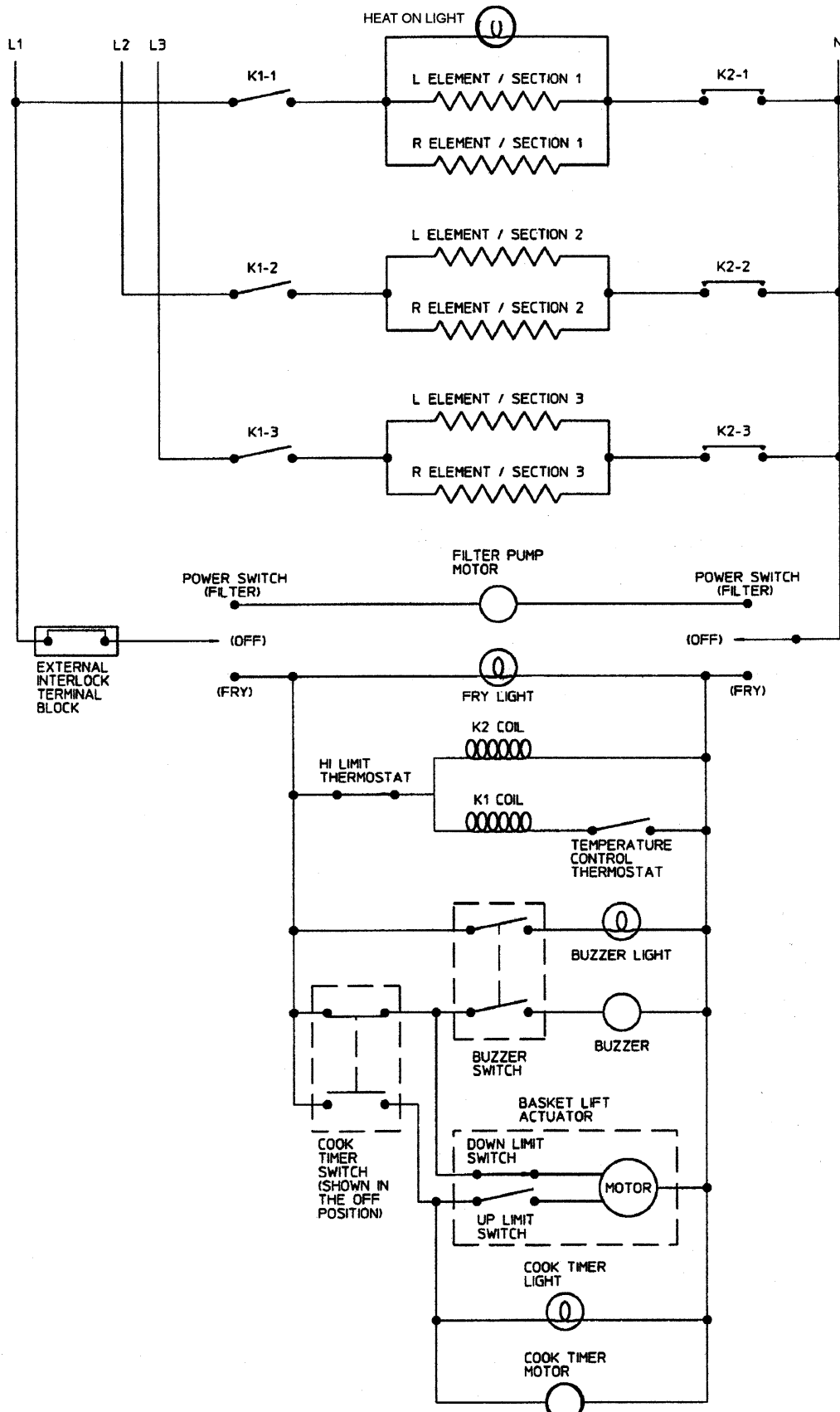
# FAE-55F WIRING DIAGRAM 380 - 415 VAC 3Ø 3 WIRE + NEUTRAL

3 PHASE  
380-415V, 17.4 KW  
L1-26.0, L2&L3-240 AMPS



NOTE: WIRE NUMBERS 16, 17 AND 18 ARE ROUTED THRU  
A 3/8 INCH FLEXIBLE CONDUIT  
WIRE NUMBERS 26, 27, AND 36 ARE ROUTED THRU  
A 3/8 INCH FLEXIBLE CONDUIT

# FAE-55F WIRING SCHEMATIC 380 - 415 VAC 3Ø 3 WIRE + NEUTRAL

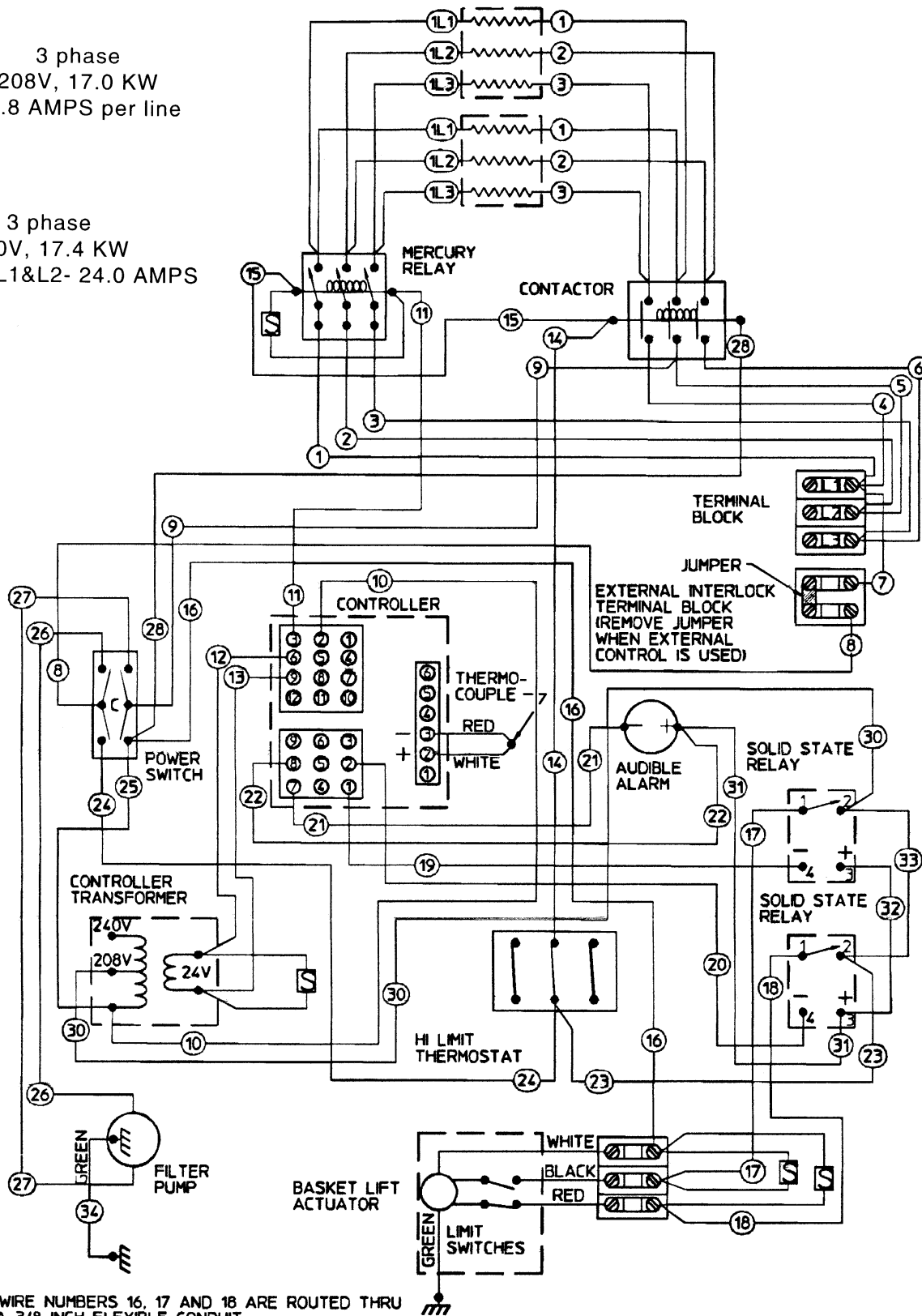




# FAE-55FS WIRING DIAGRAM

3 phase  
208V, 17.0 KW  
47.8 AMPS per line

3 phase  
240V, 17.4 KW  
L1-26.0, L1&L2- 24.0 AMPS



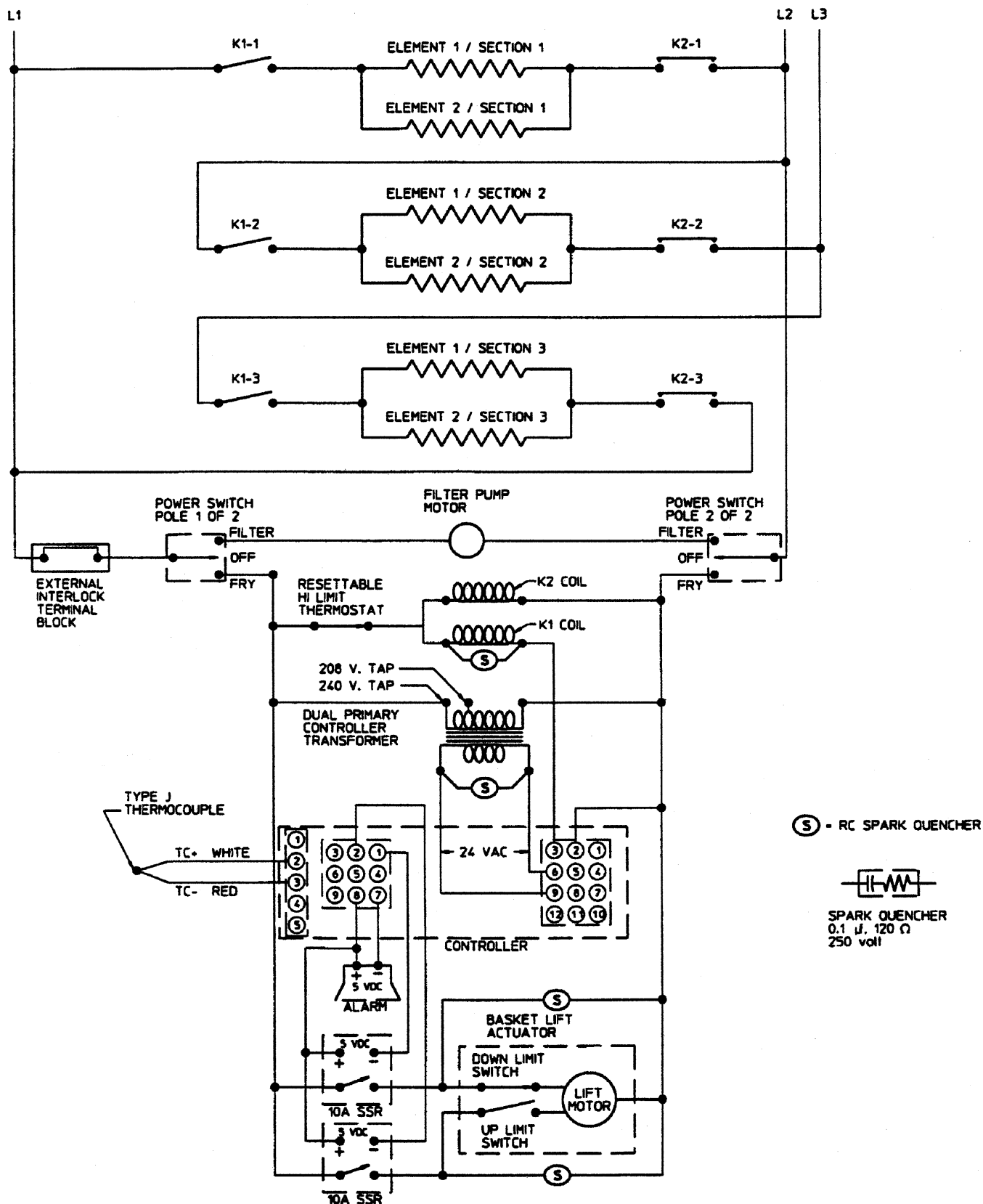
NOTE: WIRE NUMBERS 16, 17 AND 18 ARE ROUTED THRU A 3/8 INCH FLEXIBLE CONDUIT

WIRE NUMBERS 26, 27, AND 34 ARE ROUTED THRU A 3/8 INCH FLEXIBLE CONDUIT

P/N 301724

DRAFT

# FAE-55FS ELECTRICAL SCHEMATIC



p/n 301725

## Transportation Damage and Claims



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:  
*Driver refuses to allow inspection of containers for visible damage.*
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach *copies* of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

Record the model and serial numbers of the unit for easy reference. Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchased From: \_\_\_\_\_

Date Installed: \_\_\_\_\_ Voltage: \_\_\_\_\_

## ALTO-SHAAM®

### Fryer • Original Equipment Limited Warranty

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed during standard business hours not subject to overtime, holiday rates, or any additional fees.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

This warranty does not apply to:

1. Safety thermostat, circuit breaker and overload protector reset or fuse replacement unless specifically warranted.
2. Any and all malfunction due to operation at voltages other than specified on the equipment. Conversion to correct voltage and phase are the responsibility of the purchaser.
3. Any and all problems due to electrical connections not in accordance with electrical code requirements and the wiring diagrams supplied with the equipment.
4. Calibration of heat controls on original components after the first sixty (60) days.
5. Replacement of items subject to normal wear. Such items include but are not limited to knobs, light bulbs, baskets, grids, mechanical timers, thermocouples, fuses and indicating lights.
6. Normal maintenance functions including lubrication, adjustments of air-flow, thermostats, door mechanisms, micro-switches, burners and pilot burners.
7. Installation labor, inspection, and start-up are not considered warranty items.
8. Charges incurred by delays or operational restrictions which hinder the ability of a service technician to perform service are not covered by warranty.
9. Equipment damage caused by accident, shipping, improper installation or alteration.
10. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including equipment subjected to harsh or inappropriate chemicals, poor water quality or equipment with missing or altered serial numbers.
11. Any losses or damages resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
12. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts or addition of any parts.

Alto-Shaam factory authorized replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. Replacement parts warranty is limited to the defective part only. The use of parts other than factory authorized Alto-Shaam replacement parts completely voids warranty coverage.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

## COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

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FAX: 262.251.7067 • 800.329.8744 U.S.A./CANADA

WEBSITE:

800.558.8744 U.S.A./CANADA

262.251.1907 INTERNATIONAL

www.alto-shaam.com

PRINTED IN U.S.A.

Business Name\_\_\_\_\_ Location\_\_\_\_\_

Installation Date\_\_\_\_\_ Technician\_\_\_\_\_

Service Co.\_\_\_\_\_

Address\_\_\_\_\_ State\_\_\_\_\_ Zip\_\_\_\_\_

Telephone No. (     )\_\_\_\_\_

Equipment Model No.\_\_\_\_\_

Equipment Serial No.\_\_\_\_\_

Voltage ☒ one ☐ 208V ☐ 240V ☐ 380-415V

*Please have this information available if calling for service.*